



GLEN CARLOU



Pinot Noir 2010

appellation	Wine of Origin - Paarl
varieties	100% Pinot Noir; Clones 113, 115, PN5, PN9, 776
harvest date	January 2010
analysis	13.5 % alcohol T.A. 6.5 g/l pH 3.57 R/Sugar 3.2 g/l
fermentation	Fermented for up to two weeks in stainless steel tanks of 6000 litres
barrel ageing	225 and 300 liter French oak barrels 25% first fill & 75% second fill for ten months
bottling date	January 2011
optimum drinkability	2011-2014
comments	
colour	Vibrant clarity with a raspberry red hue.
aroma	Fragrant tones of young strawberry and cherry flavours.
flavour	Sweet fruit with a soft acidity that lingers.
finish	A well-balanced medium to full bodied wine which is rich with a supple, smooth velvety texture.
general	Great wine to be enjoyed with duck dishes or simple seared tuna. In the summer months chill the Pinot Noir slightly for a refreshing red wine.